USER'S GUIDE

MAYTAG®

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

_ _ _ _ _ _ _ _

Serial Number

_ _ _ _ _ _ _ _

Date of Purchase

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, call:
1-800-688-9900 U.S.A.
1-800-688-2002 Canada
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

For service information, see page 19.

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IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

WARNING:

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VACINITY OF THIS OR ANY APPLIANCE.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch.**
  - **Do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED TECHNICIAN, SERVICE AGENCY OR THE GAS SUPPLIER.**

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. Do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer. Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

GENERAL INSTRUCTIONS

WARNING:

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**

- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**

- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, remove storage drawer or broiler compartment and look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame, then turn on hood to remove smoke and odor.

COOKTOP: Smother fire or flame in a pan with a lid or cookie sheet. Never use water on a grease fire.

OVEN DOOR: If fire is in the oven or broiler pan, smother by closing oven door.

Never attempt to pick up or move a flaming pan. Do not use water on

grease fires, use baking soda or a dry chemical or foam-type extinguisher to smother fire or flame.

Child Safety

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on the appliance door to reach items could be seriously injured.

About Your Appliance

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.

Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

Other potentially hot surfaces include cooktop, areas facing the cooktop, oven vent, surfaces near the vent opening, oven door and areas around door and window.

WARNING: NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface-cooking operation unattended, especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.

NEVER heat an unopened container on the surface burner or in the oven. Pressure build up may cause container to burst, resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dishtowels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan on.

NEVER wear garments made of flammable material or loose-fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid

IMPORTANT SAFETY INSTRUCTIONS, CONT.

boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide. Do not use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

SELF-CLEAN OVEN

Clean only parts listed in this guide. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke or flare-ups.

CAUTION: Do not leave food or cooking utensils, etc., in the oven during the self-clean cycle.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

Users of this appliance are hereby warned that when engaged in the self-clean cycle, there may be low-level exposure to some of the listed substances, including carbon monoxide. Exposure can be minimized by properly venting the oven to the outdoors during the self-clean cycle to opening a window and/or door in the room where the appliance is located.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

SURFACE COOKING

SURFACE CONTROLS

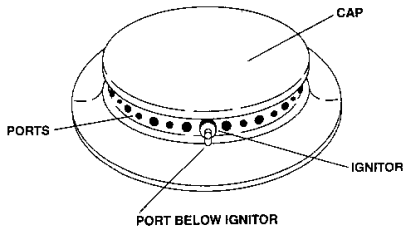
CAUTION:

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the OFF position prior to supplying gas to the range.
- Never touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect your hands.

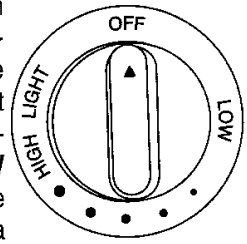
PILOTLESS IGNITION

Pilotless ignition eliminates the need for a constant standing pilot light. Each sealed burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could damage it preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using a straight pin or soft bristle brush.



SURFACE CONTROL KNOBS



Use to turn on the surface burners. An infinite choice of heat settings is available from **LOW** to **HIGH**. At the **HIGH** setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

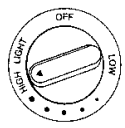
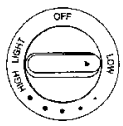
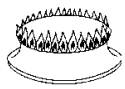
Graphics near the knob identify which burner the knob controls. For example, this graphic shows the right rear burner location.

SETTING THE CONTROLS

1. Place a pan on the burner grate.
   - ➢ The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **LIGHT** setting.
   - ➢ A clicking (spark) sound will be heard and the burner will light. (All ignitors will spark when any surface burner knob is turned to the **LIGHT** position.)
3. After the burner lights, turn the knob to the desired flame size.
   - ➢ The ignitor will continue to spark until the knob is turned past the **LIGHT** position.

SUGGESTED HEAT SETTINGS

The size and type of cookware will affect the flame setting. For information on cookware and other factors affecting flame settings, refer to **"Cooking Made Simple"**.

Setting	Uses
HIGH 	Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.
	An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.
LOW  	Use to simmer foods, keep foods warm and melt chocolate or butter.

OPERATING DURING A POWER FAILURE

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **LIGHT**.
3. Adjust the flame to the desired level.

CAUTION:

- ➢ When lighting the surface burners, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to START.

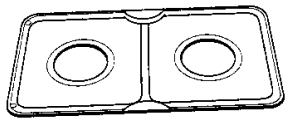
SURFACE COOKING, CONT.

COOKTOP

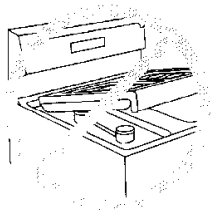
TO PREVENT THE COOKTOP FROM DISCOLORING OR STAINING:

- ➢ Clean cooktop after each use.
- ➢ Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor the porcelain.

Selected cooktops are designed with two contoured wells with removable porcelain covered drip pans to contain spills. (See page 13 for cleaning directions.)



Unlike a range with standard gas burners, this cooktop does not lift-up nor is it removable. ***Do not attempt to lift the cooktop for any reason.***



SEALED BURNERS

The sealed burners of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop. However, the burners should be cleaned after each use. (See page 14 for cleaning directions.)

HIGH PERFORMANCE BURNER (12,000 BTU*)

(Select Models)

Some ranges feature POWER BOOST a high speed burner, located in the right front position. This high-performance burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

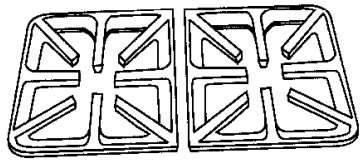
** BTU ratings will vary when using LP gas.*

SIMMER BURNER

This burner is located in the left rear position. The simmer burner offers a lower BTU flame for delicate sauces or melting chocolate.

BURNER GRATES

The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.



Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

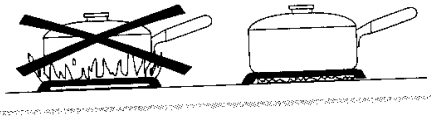
NOTES:

- ➢ A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.

  If the burner flame is yellow or is noisy the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)

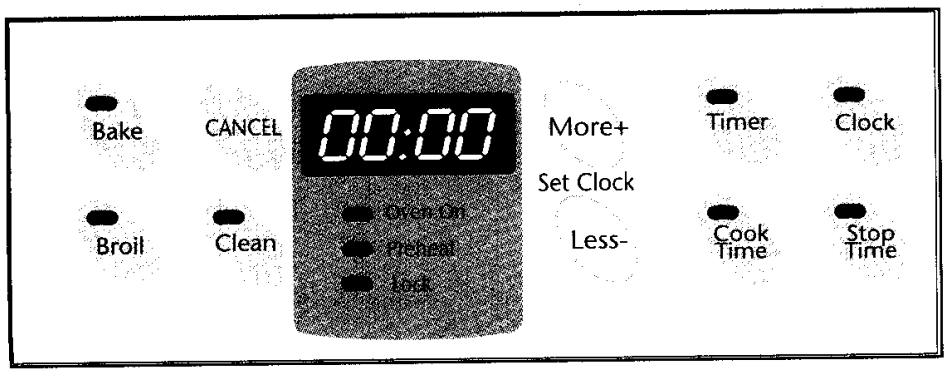
  With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

- ➢ With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- ➢ If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the Off position, wait several seconds and relight the burner.
- ➢ The flame should be adjusted so it does not extend beyond the edge of the pan.



OVEN COOKING

ELECTRONIC CLOCK AND OVEN CONTROL



FUNCTION PADS

➢ Press, or press and hold, these pads to enter time, oven temperature or to select HI or LO broil. No beep will sound when these pads are pressed.

More+ Set Clock Less-

➢ Press this pad to cancel all operations except the Timer and Clock.

CANCEL

➢ Function pads are the **Bake**, **Broil**, **Clean**, **Timer**, **Clock**, **Cook Time**, **Stop Time** and **Cancel** pads. A beep will sound when these pads are pressed.

➢ All function pads except the **Cancel** pad feature an indicator light.

Bake

➢ When **Bake** or **Broil** pad is pressed, the indicator light will turn on to let you know that the oven is set for this operation.

Bake

Indicator lights on **Clean**, **Timer**, **Clock, Cook Time** and **Stop Time** pads will flash when the pad is pressed. These indicator lights will stop flashing but will remain lit once the function starts.

➢ If an indicator light on a function pad is lit and you set a second operation:

– Either the control will not accept the operation or

– The indicator light on the first pad will "dim" slightly and the indicator light on the pad you just pressed will be "full on." This lets you know that you have set the control for two operations.

For example: If you set the oven to bake at 350°F and then set a timing operation, the indicator light on the **Bake** pad will "dim" and the indicator light on the **Timer** pad will be "full on."

"DIM" Bake

"FULL-ON" Timer

The display will show the operation for the pad with the "full on" indicator light. Press the function pad with the "dim" indicator light to recall that operation.

NOTE: If more than 30 seconds elapse between pressing a function pad and a More+ or Less- pad, the program will be canceled and the display will return to the previous display.

BAKE PAD

Use for baking or roasting.

1. Press **Bake** pad.
2. Press **More+** or **Less-** pad until the correct oven temperature appears in the display.

See page 8 for additional information.

BROIL PAD

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press **More+** or **Less-** pad for HI or LO broil.

See page 10 for additional information.

CLEAN PAD

Use to set self-clean cycle.

FOR MODELS WITH A MANUAL DOOR LOCK:

1. Close and lock oven door.
2. Press **Clean** pad. "3:00" will appear in the display.
3. Oven will automatically clean for 3 hours or press **More+** or **Less-** pad to select 2 to 4 hours of cleaning.

FOR MODELS WITH AN AUTOMATIC DOOR LOCK:

1. Press **Clean** pad. "– : – – " will appear in the display.
2. Press **More+** or **Less-** pad. "3:00" hours of cleaning time will automatically be entered.
3. If more or less cleaning time is desired, press **More+** or **Less-** pad to select times between 2 to 4 hours.

See pages 12-13 for additional information.

COOK TIME/ STOP TIME PADS

Use to program the oven to start and stop automatically.

1. Press **Cook Time** pad and enter the desired cooking time.
2. Press the **Bake** pad and enter oven temperature.
3. To delay the start of cooking, press the **Stop Time** pad and enter the time you wish the oven to turn off.

See page 11 for additional information.

OVEN COOKING, CONT.

SETTING THE CLOCK

1. Press **Clock** pad.
2. Press or press and hold **More+** or **Less-** pad until the correct time of day appears in the display.

The display will flash when electrical power is first supplied to the range or if there has been a power failure.

To recall the time of day when another function is displayed, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

SETTING THE TIMER

The timer can be set from one minute (0:01) up to 9 hours and 50 minutes (9:50).

The timer can be used independently of any other oven activity and it can be set while another oven function is operating. ***THE TIMER DOES NOT CONTROL THE OVEN.***

1. Press the **Timer** pad.
2. Press or press and hold the **More+** or **Less-** pad until the correct time appears in the display.
   - ➢ The timer will start automatically. The **TIMER** indicator on the **Timer** pad will light whenever the timer is in use.
   - ➢ One long beep and "End" will be briefly displayed to signal the end of the timer operation.

TO CANCEL TIMER: Press and hold **Timer** pad for three seconds. Time of day will reappear in the display.

CONTROL OPTIONS

CLOCK CONTROLLED OVEN COOKING BEEPS

Option 1. (default option) Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **Cancel** pad is pressed.

Option 2. Four beeps at the end of cooking, then, no other beeps.

Option 3. Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **Cancel** pad is pressed.

SETTING CLOCK CONTROLLED OVEN COOKING BEEPS:

1. Press **Cook Time** and **Clock** pads at the same time and hold for three seconds.
   - ➢ A single beep will sound.
   - ➢ Display will show current option.
2. Press the **More+** or **Less-** pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

CANCEL CLOCK DISPLAY

If you prefer that the time of day not be displayed:

TO SET: Press **Clock** and **Cancel** pads at the same time and hold for three seconds.

When clock display is not shown, press **Clock** pad to briefly recall the time of day, if desired.

TO RESTORE: Press the **Clock** and **Cancel** pads at the same time and hold for three seconds. The time of day will reappear in the display.

AUTOMATIC OVEN TURN OFF/SABBATH MODE

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

TO ELIMINATE 12 HOUR TURN OFF:

1. Press the **Clock** pad and hold for three seconds.
2. Press and hold the **More+** or **Less-** pad until 8:88 appears in the display. Current time of day will reappear in the display after four seconds.

TO RESTORE: Repeat steps 1 and 2. 12:00 will appear briefly in the display followed by the current time of day.

CONTROL LOCK-OUT

The Control Lock-Out feature prevents the oven from being turned on.

TO SET CONTROL LOCK-OUT:

1. Press and hold both **Stop Time** and **Cancel** pads for three seconds.
2. "OFF" will appear in the display when this feature is activated. Only the clock and timer functions will operate when Control Lock-Out feature is activated.

Repeat step 1 to deactivate.

OVEN TEMPERATURE ADJUSTMENT OPTION

You may adjust the oven temperature if you think the oven is not baking correctly. To decide how much to change the temperature, set the temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

TO ADJUST THE OVEN TEMPERATURE:

1. Press the **Bake** pad.
2. Enter 550° by pressing **More+** pad.
3. Press and hold the **Bake** pad for three seconds until 00° appears in the display.
   - ➢ If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press and hold the **More+** or **Less-** pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°.
   - ➢ The oven temperature can be **increased or decreased** by 5 ° to 35 °.
5. The time of day will automatically reappear in the display.

It is not necessary to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

BAKING AND ROASTING

NOTES:

- ➢ You may find that the cooking times and temperatures vary slightly from your old oven. This is normal. Every oven has its own characteristics.
- ➢ During some extended oven cooking operations, you may hear a "popping" sound when the oven burner cycles. This is normal.
- ➢ See roasting chart in "Cooking Made Simple" booklet for recommended roasting temperatures and times and baking and roasting tips.

PILOTLESS IGNITION

Your range is equiped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and ***the oven will not operate during a power failure.***

A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

SETTING THE CONTROLS FOR BAKING AND ROASTING

1. Press **Bake** pad. The BAKE indicator on the **Bake** pad will light, and 000 will light in display.
2. Press or press and hold the **More+** or **Less-** pad to select oven temperature.
   - ➢ 350° will light when either pad is pressed. The oven temperature can be set from 170° to 550°.
3. There will be a four second delay before oven turns on. When the oven turns on the OVEN ON indicator will light, and then the PREHEAT indicator will light. The preselected temperature will remain in the display.
4. Allow 8-15 minutes for the oven to preheat. A single beep will indicate that the oven has preheated. The OVEN ON indicator will remain lit while the PREHEAT indicator will turn off.
5. Place food in the oven.
   - ➢ The oven temperature can be changed at any time by pressing the **More+** or **Less-** pad for the desired temperature. If another function is displayed, press the **Bake** pad, then press the **More+** or **Less-** pad to select new temperature.
6. Check cooking progress at the minimum cooking time and cook longer if needed.
7. Press **Cancel** pad and remove food from the oven. The BAKE indicator on the **Bake** pad will turn off. The OVEN ON indicator will turn off and the time of day will reappear in the display.
   - ➢ If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 7.

OVEN VENT

When the oven is in use, never block the vent opening.

The oven vent is located at the base of the backguard. When the oven is in use, this area may become hot enough to cause burns. Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

OVEN LIGHT

Push the switch on the control panel to turn the oven light on and off.

OVEN LIGHT

OVEN COOKING, CONT.

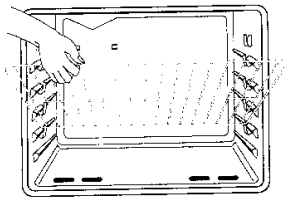
OVEN RACKS

CAUTION:

➢ Do not attempt to change the rack position when the oven is hot.

Your oven has two racks. They are designed with a lock-stop edge.

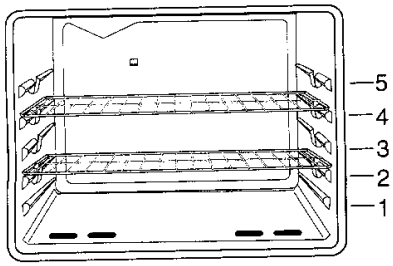
TO REMOVE: Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.



TO REPLACE: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

RACK POSITIONS



RACK 5:
Used for toasting bread or broiling thin non-fatty foods.

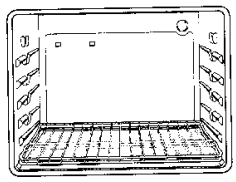
RACK 4:
Used for most broiling and some two-rack baking.

RACK 3:
Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:
Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, custard pies or two-rack baking.

RACK 1:
Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles, angel food cake, or two-rack baking.

ROASTING POSITION:
Used for roasting taller cuts of meat or turkey. Place both oven racks, one above the other, on the raised sides of the oven bottom.



MULTIPLE RACK COOKING:

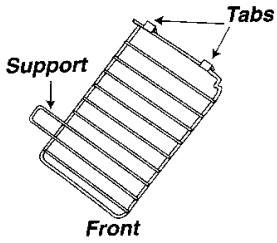
Two rack:
Use rack positions 2 and 4, or 1 and 4.

NOTE: Never place pans directly on the oven bottom.

HALF RACK

(Select Models)

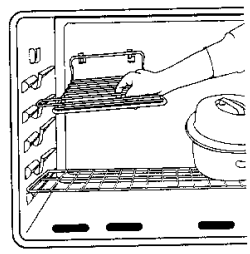
TO INSTALL IN OVEN:



1. Always install half rack when oven is cool.
2. To install, grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.

TO REMOVE FROM THE OVEN:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.



NOTES:

➢ Do not use cookware that extends beyond edge of rack.

➢ For best results, allow two inches between the pan placed on the rack and the oven side wall.

➢ When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.

➢ Use caution when removing items from the half rack to avoid burns.

➢ Carefully remove items from the lower rack to avoid disturbing the half rack.

➢ "HALFRACK" Accessory Kit is available when not included with range. Call 1-800-688-8408 to order.

BROILING

SETTING THE CONTROLS FOR BROILING

1. Press the **Broil** pad.
   - ➢ Broil indicator on the **Broil** pad will light.
   - ➢ 000 will light in the display
   - ➢ The Oven On indicator will light. There will be an eight second delay before the oven turns on.
2. Press the **More+** pad to select HI (high) broil or the **Less-** pad to set LO (low) broil.
   - ➢ Select HI broil for normal broiling.
   - ➢ Select LO broil for low temperature broiling of longer cooking foods such as poultry.
3. Place food in the oven.
4. Turn meat once about half way through cooking.
5. Press **Cancel** pad. Remove food and broiler pan from the oven.
   - ➢ The Oven On indicator will turn off.
   - ➢ The Broil indicator on the **Broil** pad will turn off.
   - ➢ Time of day will reappear in display.

BROILING CHART

Type of Meat	Rack Position*	Doneness	Total Cook Time (Min.)**
Bacon	4	Well Done	6-10 min.
Beef Steaks - 1" thick	4 4	Medium Well	15-20 min. 18-24 min.
Chicken - Pieces	3	Well Done	(LO Broil) 30-40 min.
Fish - Fillets Steaks, 1" thick	4 4	Flaky Flaky	8-12 min. 10-15 min.
Ground Beef - Patties, 3/4" thick	4	Well Done	15-18 min.
Ham - Precooked Slice, 1/2" thick	4	Warm	8-12 min.
Pork Chops - 1" thick	4	Well Done	22-26 min.

***Top rack position is #5.**
****Broiling times are approximate and may vary depending on the meat.**

OVEN COOKING, CONT.

CLOCK CONTROLLED OVEN COOKING

CAUTION:

- ➢ Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- ➢ Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.

Clock Controlled Oven Cooking is used to turn the oven on and off at a preset time of day. This feature can be used with either oven cooking or self-cleaning.

- ➢ **Immediate Start:** Oven turns on immediately and automatically turns off at a preset time.
- ➢ **Delayed Start:** Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can only be set for up to 11 hours and 59 minutes (11:59).

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

SETTING THE CONTROLS FOR CLOCK CONTROLLED OVEN COOKING

1. Press the **Cook Time** pad.
   - ➢ Cook Time indicator on the **Cook Time** pad will flash.
   - ➢ 0:00 will light in display.
2. Press or press and hold the **More+** or **Less-** pad to enter cooking time.
3. Press **Bake** pad.
   - ➢ Bake indicator on **Bake** pad will light.
   - ➢ 0:00 will light in display.
4. Press or press and hold **More+** or **Less-** pad to enter oven temperature.

   NOTE: Beeps will sound and 0:00 will flash in display if the Bake pad is not pressed within four seconds.
5. **IF YOU WISH TO DELAY THE START OF COOKING:** (if not skip to #6)
   - **a.** Press **Stop Time** pad.
   - **b.** Press or press and hold **More+** or **Less-** pad to enter time of day you wish the oven to turn off.
   - **c.** Press **Clock** pad.
     - ➢ Time of day will reappear in the display.
6. When the oven turns on, the Oven On indicator will light. The oven temperature will appear in the display. Press the **Cook Time** pad to recall the remaining cook time.
   - ➢ **NOTE:** It is not necessary to set a start time. Control will determine when to turn the oven on based on the cook time you set.
7. Oven will automatically turn off. Four beeps will sound and END will light in the display. A beep will sound every 30 seconds for the next 5 minutes.
   - ➢ **NOTE:** See page 7 if you wish to change the end of cooking reminder beeps.
8. Press **Cancel** pad and beeps will stop. Remove food from oven.

CARE & CLEANING

SELF-CLEAN OVEN

CAUTION:

- It is normal for parts of the range to become hot during a clean cycle.
- Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

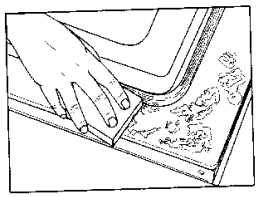
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

BEFORE SELF-CLEANING

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle.

Clean oven frame, door frame (area outside of gasket) and around the opening in the door gasket with a non-abrasive cleaner such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle.

Wipe up sugary and acidic spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic spills are not wiped up prior to a self-clean cycle.

DURING CLEAN CYCLE

When the LOCK indicator lights, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK light is illuminated.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven.

As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage oven.

AFTER SELF-CLEANING

About one hour after the end of the clean cycle, the LOCK indicator light will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

CARE & CLEANING, CONT.

SETTING THE CONTROLS FOR SELF-CLEAN

NOTE: These instructions cover automatic lock and manual lock models.

1. Close oven door.
2. Move door lock lever right to the locked position. (Select Models)
3. Press **Clean** pad.
   - ➢ "--:--" or 3:00 will light in display.
   - ➢ CLEAN light will flash. On select models LOCK indicator word will appear.
   - ➢ If door is not closed or locked, beeps will sound and "dr" will appear in display.
4. Press **More+** or **Less-** pad to select clean time or change clean time.
   - ➢ Oven is preset to clean for 3 hours. Or,
   - ➢ Select 2 hours for light soil up to 4 hours for heavy soil.
5. **IF YOU WISH TO DELAY THE START OF CLEANING** (if not, skip to #6):
   a. Press **Stop Time** pad.
   b. Press **More+** or **Less-** pad to select the time of day you wish the oven to turn off.
   c. Press **Clock** pad and time of day will reappear in display.
   d. Press **Stop Time** pad to recall the time you set.
6. When the oven turns on:
   - ➢ The Oven On indicator will light.
   - ➢ The Lock indicator will light when oven heats to 400°F on models with a manual door lock.
   - ➢ Door cannot be opened when Lock is displayed.
7. About one hour after the clean cycle ends, the Lock indicator light will turn off. The oven door can be opened. (Select models - move door lock lever to left to unlock.)

TO CANCEL CLEAN CYCLE:

1. Press **Cancel** pad.
2. If Lock indicator is NOT lit, unlock (select models) and open oven door. If Lock indicator is lit, allow oven to cool about one hour then unlock (select models) and open oven door.

CLEANING PROCEDURES

CAUTION:

- ➢ Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- ➢ To prevent staining or discoloration, clean appliance after each use.
- ➢ If a part is removed, be sure it is correctly replaced.

BROILER PAN & INSERT

Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.

- ➢ Place soapy cloth over insert and pan; let soak to loosen soil.
- ➢ Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil.
- ➢ Broiler pan and insert can be cleaned in dishwasher.

BURNER GRATES

- ➢ Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad or in the dishwasher. For stubborn soils, clean with a soap-filled, nonabrasive pad or sponge and a commercial Cooktop Cleaning Creme.* (Part #2000001.)**
- ➢ For burned on soils, remove grates, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or over night. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on cooktop.

CLOCK AND CONTROL PAD AREA

- ➢ To activate "Control Lock-out" for cleaning, see page 7.
- ➢ Wipe with a damp cloth and dry.
- ➢ Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***

CONTROL KNOBS

- ➢ Remove knobs in the OFF position by pulling forward.
- ➢ Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- ➢ Turn on each burner to be sure the knobs have been correctly replaced.

COOKTOP & BACKGUARD, PORCELAIN ENAMEL

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.

- ➢ When cool, wash with soapy water, rinse and dry.
- ➢ Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- ➢ Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

DRIP PANS, PORCELAIN

(SELECT MODELS)

Porcelain may craze if overheated. This is normal and will not affect cooking performance.

- ➢ When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher.
- ➢ To clean heavy soil, soak in hot sudsy water, then use mild abrasive cleaner such as Soft Scrub*.
- ➢ For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bag and allow to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.

ENAMEL (PAINTED)

SIDE PANELS, STORAGE DRAWER, DOOR HANDLES & LOWER PANEL

- ➢ When cool, wash with warm, soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
- ➢ For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

NOTE: *Use dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.*

GLASS

OVEN WINDOW & DOOR

- ➢ Avoid using excessive amounts of water which may seep under or behind glass causing staining.
- ➢ Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.
- ➢ Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

METAL FINISHES

TRIM PARTS

- ➢ Wash with soap and water, a glass cleaner, or mild liquid sprays, such as Fantastik* or Formula 409*.
- ➢ To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.

OVEN INTERIOR

- ➢ Follow instructions on pages 12-13 for Self-Cleaning Oven

OVEN RACKS

- ➢ Clean with soapy water.
- ➢ Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.

Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

PLASTIC FINISHES

TRIM & END CAPS

- ➢ When cool, clean with soap and water, rinse and dry.
- ➢ Use a glass cleaner and a soft cloth.

NOTE: *Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.*

NOTE: *To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel.*

SEALED GAS BURNERS

- ➢ Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad and a cloth. Try to prevent the cleaner from seeping into the gas ports as this will affect the flame. If the cleaner does enter the ports, clean with a soft bristle brush or a straight pin, especially the port below the ignitor. Do not enlarge or distort holes.
- ➢ Be careful not to get water into burner ports.

CARE & CLEANING, CONT.

MAINTENANCE

OVEN DOOR

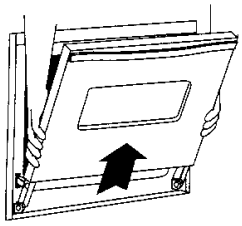
CAUTION:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

TO REMOVE:

1. When cool, open the oven door to the first stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.

TO REPLACE:



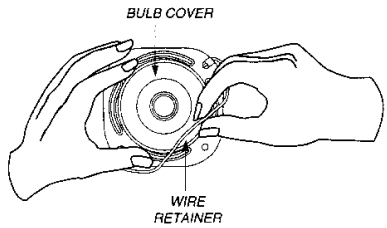
1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

NOTE: The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

OVEN LIGHT

CAUTION:

- Disconnect power to range before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Be sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.



TO REPLACE OVEN LIGHT BULB:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. ***NOTE: Bulb cover will fall if not held in place while removing wire retainer.***
2. Remove bulb cover and light bulb.
3. Replace with a 40-watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.

OVEN WINDOW

TO PROTECT THE OVEN DOOR WINDOW:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys or other objects.
3. Do not close the door until the oven racks are in place.

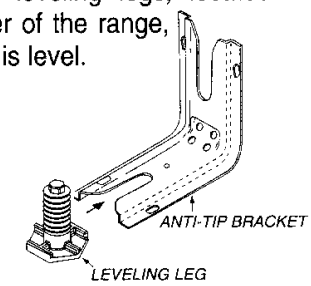
Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

LEVELING LEGS

CAUTION:

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor to prevent the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



STORAGE DRAWER

CAUTION:

- Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

TO REMOVE:

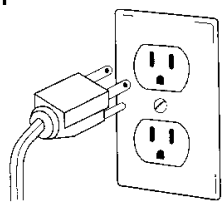
1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to second stop position.
4. Grasp sides and lift drawer up and out.

TO REPLACE:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up front of drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. Do not cut or remove the third grounding prong from the power cord plug.

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

OVEN BOTTOM

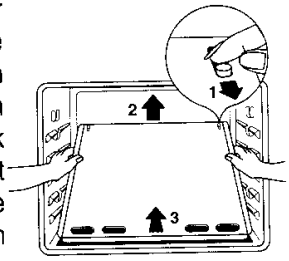
Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. Never place utensils or foil directly on the oven bottom.

The oven bottom may be removed for easier cleaning.

TO REMOVE:

When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.



TO REPLACE:

Fit the front edge of the oven bottom into the oven front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom in place.

REMOVAL OF GAS APPLIANCE

Gas appliance connectors used to connect this appliance to the gas supply are not designed for continuous movement. Once installed, DO NOT repeatedly move this gas appliance for cleaning or to relocate. If this appliance has to be moved and/or removed for servicing, follow the procedure described in the installation instructions. For information contact Maytag Customer Service at 1-800-888-9900.

To prevent range from accidently tipping, range must be secured to floor by sliding the rear leveling leg into the anti-tip bracket.

BEFORE YOU CALL FOR SERVICE

CHECK THESE POINTS IF...

PART OR ALL OF APPLIANCE DOES NOT WORK.

- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.
- Check if surface and/or oven controls have been properly set. See pages 4 and 8.
- Check if oven door is unlocked after a self-clean cycle. See page 13.
- Check if oven is set for a delayed cook or clean program. See pages 11 and 13.

SURFACE BURNER FAILS TO LIGHT.

- Check to be sure unit is properly connected to power supply.
- Check for a blown circuit fuse or a tripped main circuit breaker.
- Check to be sure burner ports or ignition ports are not clogged. See page 4.
- Check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob **Off**.

THE FLAME IS UNEVEN.

- Burner ports may be clogged.
- Flame setting may need to be adjusted.

SURFACE BURNER FLAME LIFTS OFF PORTS.

- Check to be sure a pan is sitting on the grate above.

BAKING RESULTS ARE NOT WHAT YOU EXPECTED.

- Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat.
- Check rack positions. See page 9.
- Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See **"Cooking Made Simple"** booklet for more information on bakeware.
- Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.
- Check pan placement. Stagger pans when using two racks. Allow 1–2 inches between pans and oven walls.
- Make sure the oven vent has not been blocked. See page 8 for location.
- Check to make sure range is level.

BAKING RESULTS DIFFER FROM PREVIOUS OVEN.

- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See page 8 for instructions on adjusting the oven temperature.

  NOTE: It is not recommended to adjust the temperature if only one or two recipes are in question.

FOOD NOT BROILING PROPERLY.

- Check oven setting. See page 10.
- Check rack positions. See page 9.
- Aluminum foil was incorrectly used. Never line the broiler pan insert with foil.

OVEN SMOKES EXCESSIVELY DURING BROILING.

- Food too close to flame. See page 10 for more information.
- Broiler insert covered with aluminum foil.
- Excess fat not trimmed from meat prior to broiling.
- A soiled broiler pan was used.

OVEN WILL NOT SELF-CLEAN.

- Check to make sure controls are set properly.
- Check to make sure the cycle is not set for a delayed start.
- Check if door is closed.

OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and or acidic foods, were not removed prior to the self-clean cycle.

OVEN DOOR WILL NOT OPEN AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

MOISTURE CONDENSATION COLLECTS ON OVEN WINDOW.

- This is normal when cooking food high in moisture.
- Excessive moisture was used when cleaning the window.

STRONG ODOR OR LIGHT SMOKE OCCURS WHEN OVEN IS TURNED ON.

- ➢ This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly.
- ➢ Turning on a ventilation fan will help remove the smoke and/or odor.
- ➢ Excessive food soils on the oven bottom. Use a self-clean cycle.

"F" PLUS A NUMBER APPEARS IN THE DISPLAY.

- ➢ This is called a fault code. If a fault code appears in the display and beeps sound, press the **Cancel** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- ➢ If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **Cancel** pad and allow the oven to cool completely. Wipe out heavy soil and then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

MAYTAG RANGE WARRANTY

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

➢ **Electronic Controls**

Third Through Tenth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

➢ **Sealed Gas Burners**

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
   a. Improper installation, delivery, or maintenance.
   b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   c. Misuse, abuse, accidents, or unreasonable use.
   d. Incorrect electric current, voltage, or supply.
   e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   a. Correct installation errors.
   b. Instruct the user on the proper use of the product.
   c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900 U.S.A., or 1-800-688-2002 Canada.**

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:

  a. Your name, address and telephone number;
  b. Model number and serial number;
  c. Name and address of your dealer or servicer;
  d. A clear description of the problem you are having;
  e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.